



Kathmandu Kitchen Now Open in Storrs Center

Serving Authentic Indian and Nepalese Cuisine

June 29, 2016 – Bharat Bhattarai gets excited when he talks about Kathmandu Kitchen, an authentic Indian and Nepalese restaurant that is now open in Storrs Center. “People go crazy about the spices in our special recipes,” he says. “Apart from adding color, flavor and taste, consumption of Indian spices is proven to provide infinite health benefits. Many of the spices contain high antioxidants and have cholesterol-controlling, anti-diabetic and anti-cancer agents. The popularity of Indian spices and Indian food is exploding globally.”

Mr. Bhattarai and another business partner have opened the fine dining restaurant that seats fifty people with another twenty seats in the bar area. “We expect Kathmandu Kitchen to be very popular in Storrs Center. The UConn and the Storrs community have an internationally-exposed population,” says Mr. Bhattarai. “Many of them know Nepalese and Indian cuisine and will appreciate the care with which our cultural dishes are created.”

The chef of Kathmandu Kitchen will be Bharat Neupane, who brings twenty years of experience working in Indian, international, and continental foods in such storied venues such as Crown Plaza Hotels and Five Star Hotels and Resorts. Among his specialties are Chicken Momo and Spinach Dip Lamb Chop. Momo is a chicken dish that is marinated with various Himalayan spices and sealed in flour wraps that are then steamed or fried and served with tomato chutney. It is one of the most popular foods in Nepal and Tibet. Spinach Dip Lamb Chop is a domestic lollipop lamb that is lightly marinated with ginger and garlic paste, mustard oil, cumin, and turmeric powder, and cooked in a clay oven. It is tossed with a creamy spinach sauce and served with Basmati rice or Garlic Butter Nan-Bread.

Kathmandu Kitchen also offers delivery of its products, provides full and half catering services, and by hosts small- and medium-sized parties for special occasions of its customers, such as birthdays, anniversaries and graduation.

Howard Kaufman, CEO and Principal of LeylandAlliance LLC, the master developer of Storrs Center, is delighted with the addition of Kathmandu Kitchen. “Storrs Center is becoming more

eclectic in its food offerings, and this is befitting a downtown next to Connecticut's flagship university, which attracts people from all over the world. It's a place that offers a wide variety of restaurants and experiences reflective of a global community."

#####

Storrs Center is a mixed-use town center and main street corridor at the crossroads of the Town of Mansfield, Connecticut and the University of Connecticut. Located along Storrs Road adjacent to the University, the Town Hall, the regional high school, and the community center, Storrs Center knits thoughtful architecture, pedestrian-oriented streets, and public spaces into a series of small neighborhoods that make up the new fabric of the town center. Ground floor retail and commercial uses opening onto landscaped sidewalks reinforce traditional street front activity and is supported by residences above and shared community spaces.

www.storrscenter.com